Lansburgh & Bro

Great Reduction -IN-

Summer Remnants

On Our Third Floor.

Every Remnant must be sold without reserve. The cost will not be taken into consideration and we can fully assert this is the "greatest cut of all." The following items will be offered.

2,500 yards Figured Challes in good styles. Worth 6c yard. For

4,000 yards Plaid, Striped and Dotted Organdia. Worth 1214c and 15c, for..... 3,530 yards Colored and Black Crepon Hemnants Worth 1214c yard, for.....

1,200 yards Dotted Brilliantine, in evening shades. Worth 15c yard, for...... 2,00) yards light Figured Per-cale Remnants in short lengths Worth 1215c yard, for

2,000 yards Light and Dark Dress Glughama, Fast cot-ora, Worth 125c yard, for... YARD.

1,700 yards All Wool and Half Wool Striped and Plaid Chal-lles. Worth 18c and 3754c yd for

500 yards 94 Unbleached 21/2 C Sheeting Good quality. 21/2 C Worth 50c, for...... 480 yards Fine Black Satine 191/2 C Remnants Worth 20c yd, 191/2 C

850 yards Double-width Blue Serge, sultable for Bathing Suits. Worth 30c yd, fer..... YARD.

One lot All Wool Black Rem-nants. Worth \$734c, 50c and 250 00c, for AllD.

-We expect to be crowded to-morrow, so come early to avoid the unpleasantness of

Jansburgh & Bro

420, 422, 424, 426 7th St.

EDUCATIONAL.

1864. 1895.
EDUCATION FOR REAL LIFE.
FOR SONS AND DAUGHTERS.
The Speacerian Business College, attonal Bank of the Republic Building cor. 7th and D u.w. Day and night

Fee slow.

SPENCERIAN,
In the National Capital and throughout the country, is a bourehold word, associated with thorough business training and a

country, is a household word, associated with thorough businest training and a prosperous career.

The thirty-first scholastic year of this popular institution begins Monday, September 2, 1895. Five departments, vizz. Practical Business, including complete bookkeeping course, Eaglish, rapid calculations, rapid writing, moral and social culture, Deksarte system of expression, civics, political economy, and commercial law. Practical English, with initiatory bookkeeping; Shorthand and Typewriting, including English; Spencerian Rapid Writing, Mechanical and Agricultural Drawing, Full corps of thoroughly trained teachers. Location central.

Spacious, brilliantly lighted, handsome halls and classrooms. Services of gradulates always in demand. Terms moderate, but no competition with cheap schools. The leading business men of Washington were trained in this college, and send their sons and daughters and candulates for employment here for training.

This college received from the World's Columbian commission a diploma for "Excellence of Students' Work' in all of the above departments.

Office open every business day and light, on and after Monday, August 12.

MRS. SARA A. SPENCER, Principal and Proprietor.

HARMON AT GRAY GABLES.

President Cleveland's Attorney General Pays Him a Visit Buzzard's Bay, Mass., Aug. 14.-Attorney General Harmon, who is spending part of his vacation with his family at Nantucket, visited the President yesterday at Gray Gables.

While it was not known generally, it seems that Mr. Harmon arrived early Monday evening.

He enjoyed a short fishing trip with the

President on his new launch, returning in time for lunch.

Orphans Made Happy.

The male orphans of St. Joseph's Arylum were yesterday given their annual excursion to Marshall Hall on the steamer River Queen, upon the invitation of Manager Mc-Kibben. Some seventy of the little boys enjoyed a happy day, several of the sisters being in charge of them. Fruits and candles in abundance were donated by local cor

Rev. George II. Harris was installed as pastor of the Mount Vernon Raptist irch at Winthrop Heights Sunday with appropriate ceremonies. A large attend ance marked the event. The sermon was ched by Rev. Peter Hayes. Addresses Were also made by Messrs. Alexander Ham-liton, M. J. Turel, J. Carter and Branch.

Her Death an Accident. An inquest was held yesteriay after-moon over the remains of Sarah Sturte-vant, the little girl who fell out of a window at the Children's Hospital on Monday and was killed. The death was ced an accident by the jury, and t exoperating the attendants of



To Wear When the Leaves Fall

FOUR-IN-HAND HINTS ON THE STYLE OF FOOTMEN.

Fichus, Embroideries and Gilt Buckles are Among the Very Novel Modes.

Something street there is a trim, brighteved little woman who knows more about fushions than anybody else in New York. Yesterday Madame deigned to discuss autumn and winter modes-that is, their present indications, but it was all done with a degree of modesty that was astonishing.

As to shoulder seams, yes, certainly, they are growing longer. All the fullness of deeves, too, pointed toward hanging lower than ever on the arm; but though the leg o' mutton was reported on its deathbed, Madame had her doubts.

Like the godeted skirt, the gigot manche was too comfortable and becoming to be

because it is really the outcome of dress re form notions and the bicycle mania. REVIVAL OF THE PICTURESQUE.

With modifications, however, Madame de-clared that the old "suivez-moi" modes gave valuable suggestions for early autumn houre gowns, and showed by way of illustration an adorable frock she has just imported for a New Orleans belle.

The gown was a Doucet confection in ivory tinted barege, trimmed with dull gilt braid. and to be wern with an enormous fichu of Oriental gauze. The fichu was unfigured and trimmed completely around with a kilt pleating of the same; it had very low scarf ends, widely rounded at the bottom, that were to be worn either slipped under the belt or tied around the waist in a big bow at the back.

As for the gown itself, it was cut on princess, slightly trained, and lined throughout with soft rick, with the neck just square enough to thew those adorable curve at the sides and back of young throats.

The stuff of the bodice, which was very short in the waist, accessitating wearing the belt high, was stretched over the bust without a wrinkle, the corsage fastening in the back; sleeves, round puffs, harely covering six inches of the arm, which, however, when occasion demand . ; could be entirely hidder cape-wise by the voluminous fichu. One thing to be remembered-the gift braid mentioned, and which was an inch in width, was used only in the way of a facing. A ringle row, sewed flat at the inside of the skirt,



done away with entirely, at least just yet. and both would probably go over a part or the whole of the winter.

Other skirts, however, would perhaps have side panels in wide pleats turning to ward the front, and there would be ungored skirts gathered all round, and still other skirts kitted in the old way, from belt to hen; though these last would be confined to house and evening wear, and be made WIRE AND HAIR CLOTH.

When it comes to bustles, they were indoubtedly "in"-had been in, indeed, formany moons. There was one sort, a mere cushion, intended to fill out that ugly hollow seen just below the belt with so many skirts. Another is a boney affair, coming half way down to the bottom of the

the neck and sleeve bottoms, showed at FOR EVENING TOILETTES.

Square necks, it seems, are superseding ound cuts in Paris for dressy house and vening wear.

ete, and the modest little square worn by Juliet in her balcony is considered the nost becoming limit. Belts, too, are much worn, wider than formerly, and made of a glistening gift

braid and of silk heavily embroidered with gold, and with great buckles fashioned like wreaths. Indeed, wreath jewelry is the very latest

fad; and besides the buckles there are wreath brooches, wreath festenings to bracelets, and wreath hat pins. They are made of metal, with the flowers in a dif-



This last is to do away with any possible need of stiffening in your back breadths and give the jupe that outward set now only considered good manners in the skirt

cross between a bishop electe and a nightgown sleeve, a great loose affair, that is very nearly the same size all the way down, and that is gathered at the walet into a cuff or band. I have given it this name

trimmings, or perhaps of pure gold with the blossoms superbly enameled.

More useful and less expensive belt buckles in favor are of heavy gold wire buckles in favor are of heavy gold wire twisted in curious swirl designs, and that loop over each other in fastening, and all of them madame—who is a power in Naw York—declares she will make fashionable for house gowns this winter. And now the

NEW HOUSE GOWNS Figure 1, which is a Felix design. novelly crepe, with a front of white silk mull and pleated shoulder epaulettes of Killed surah in a tender pinkish gray,

the old-fashioned surah we have known these many years, is the groundwork of Fig. 2. Black ribbon velvet braces the shoulders becomingly and extends down the skirt, ending in big flyaway bows

near the bottom.

The lace, which in a shoulder cape and peplum is put on to give width to a too slight figure, is imitation Irish point.

Plain art green challie of a web-like fineness and a tone as dim sa the milky green enameling seen sometimes in old Venetian jewelry, composes figure 3. The costume is in three pieces, a skirt and underblouse of challie and an overblouse of heavy white silk embroidered with black and gold in a rich Russian design The dark edge that outlines the upper por-tion of this is a black velvet, cut to follow

tion of this is a black velvet, cut to follow the lines of the blouse.

AUTUMN COLORS AND STUFFS.

Pompadour challiv in old pinks and browns, and blue liberty satin, showing pink reflections are the main features of the next two toders.

lie, has an overblonse in ecrue guipure, and the liberty satin shown in the blouse, is ornamented by a stole collar of white organdie and yellow lace.

The plain portion of the flowered bodice

is dull green silk and the collar dark red Apropos of these tollets, their cuts, tex-

tiles, and decorations, Madame, who was mothering them, said: "You see, the only new material here is the black crepe, which is in reality only a spotted-barege crinkled somewhat like crepon. As yet Doucet is the only one to make barege gowns, but I," and madamswelled like the important frog in the fable,
'I shall make chalife fashionable for au-

tumn and winter house gowns."
"The new challies that I have seen at the manufacturers' are very charming. Some are patterned like silk, with great bouquets, but there-are others that are barred with little vines between stripes, and other plain ones again in dim, and sparkling jewel

"These will be my favorites, and I will combine them with jace, ribbon, and velvet in contrasting shades. One gown that I have in my mind will be in old blue, with Greek border in gold thread, embroid-

ered by hand, at the skirt bottom.
"Yes," said Madame as she closed the door on all the worde ful things so soon to be born to New York, "remember that challies, winter challies, are to be revived.

One Dozen Recipes.

Crullers-Three-quarters of a pound of sugar, on half pound of butter, six eggs, a pinch of soda dissolved in a spoonful of milk, the juice of one lemon, and flour enough to roll out. Roll the dough one-quarter of an inch thick. Cut in pieces two and one-half by three and one-half; then, beginning one-third of an inch from the top, cut into five strips Take up every other strip, fold each strip slightly in the middle and drop them into boiling-bot fat.

Canned Succotash-There is a method by which succotash can be canned, but whether or not an inexperienced person can accomplish the feat I do not know. We will give you the recipe and advise you to try one or two cans first, and if at the end of two weeks you find them sweet it will be safe to can a larger quantity. Fill the jars with a layer of uncooked corn, and then a layer of beans, or they may be mixed outside and simply filled in the jars. The corn should be freshly gathered and cut from the cob. Put on the rubbers and fasten down the with straw, stand the jars on top, of this put on the lid of the boiler and heat gradually, boiling; after they begin to one and a half hours then unscrew the tops while the jars are boiling hot, take them off a moment to allow the escape of gases, then fasten them immediately and continue boiling for two hours longer

Boiled Apples and Rice. - Core some son apples and boil until tender in water slightly sweetened; take out and fill with oiled rice; pour rice around them; bake ten minutes and serve with powdered sugar and cream whipped with the white of an

Bolled Peach Pudding.-Make a batter of a cupful of flour to which has been added a tenspoonful of triting powder, three quarters of a cupful of milk and two beater eggs. Into this stir as many peeled and sliced peaches as it will comfortably hold. and turn into a buttered dish, which should be about two-thirds full. Plunge this into bolling water and allow it to boll for an hour. Do not allow the water to ease boiling or the pudding will be heavy. Berve with hard or figuid sauce.

Peach Manloca Pudding .- In two cupfuls of milk stir four tablespoonfuls of manioca and let the mixture come to a boil. Then add two beaten eggs, two tablespe of sugar, two additional cupfuls of milk and a bit of lemon peel for flavoring, which will be better if grated. Peel and slice a dozen peaches, put them into a buttered pudding dish, sprinkle with sugar and over them pour the menioca mixture, baking

Mushroom Salad-Chop the mush into dice and put them in a pan with a little oil and a slice or two of peeled lemon let this all simmer for a little time, then set aside to cool; and when quite cold lay it in a saind bowl with chopped parsley, chives (or shallot), pepper and salt; toss it in a mixture of oil and vinegar and serve.

Apple Snowballs-One cupful of boile rice. Wring small cloths out of hot water lay over a bowl, spread the rice on thinly, put a pared and cored apple in the center, tie the cloth together and steam.

Canned Apples-As the empty fruit cans collect toward spring fill some of them with apples. Pare, core, and cut each quarter in about four pieces. To every pound of fruit edd a half pound of sugar. Let the apples and sugar stand two or three days to toughen the apples; add water to make the desired amount of juice, and sliced lemon, about one to every four quarts; cook until clear, and then put in

two to three inches in length; warh well and pack in a large stone jar, sprinkling salt between the layers in proportion of a pint to 200 pickles. Fill to the brim with boiling water. Let it stand till cold, or over night; drain and wipe dry, pack again

in the far, with a liberal sprinkling thr in the far, with a liberal sprinkling through of bruised—not powdered—cloves, cinnamos and alispice, with rmall pieces of horreradish root, which is indispensable. Then fill up until covered with boiling cider vinegar. After two days drain off and scald the vinegar, skim if need be, and pour it back bot, and in three or four days repeat the process. In a week they will be good to use, and if the cellar is reasonably cool and dry they will keep without any further attention, remaining solid and crisp until pickle time comes again—provided enough are made to last. Tomato pickles may be made in the same manner, and it is a good way to use the latest green onces, which frost forbids to ripen.

Fried Apples—These are an excellent breakfast dish. Wash, quarter, and core good, tart apples. Put into a frying-pan with a little water added, boil until nearly tender, then add sugar and butter, and cook until tender and brown.

of rain water put two of vinegar, one-half pound of alum, which has been dissolved in hot water, add three parts of salt. Pour the above mixture in a large earthen jar, and as the small cucumbers are gathered and washed throw them in; they may remain picked at one time; and are sure to come out of the brine fresh and crisp. The same brine can be used for keeping green tomatoes through the winter

the grain begins to harden it is delicious baked, says Good Housekeeping. Out the grains through each row of kernels, cutting down to the cob and scraping all the corn from it. Put it in earthen dish, with four spoonfuls of water to every dozen ears. Season with sait and little bits of butter. Sprinkle the top with cracker dust, and bake slowly for an hour. Bolt the cobs and add to the corn, with half a teacupful of cream. Set in the oven twenty

Social Movements.

Washington society is naturally greatly interested in M. De Kotzebue, who has quite recently been appointed Russian min-ister to this country to succeed Prince Cantacuzene. He is a brother-in-law of the prince and is a great society man. This announcement will of itself be received with pleasure by the fashionable world of this city. The new minister is moreover a devoted club man and a member of the Union Club in Paris, where he has for many years occupied the post of councillor and first secretary of the Muscovite embassy at the French capital.

M. De Kotzebue is the owner of vast estates in the Baltic provinces of Russia. His entrance into the diplomatic corps is due to the offices of old Prince Gortscha kof, to whom his father was for many years

principal secretary and assistant.

The new Russian minister has, however, a claim to personal interest from the people to this country on account of the fact that he is the grandson of the celebrated author and poet who, having been born a German, and afterward attached to the Prossian embassy at St. Petersburg, gave up his native land and became a naturalized Russian. In the early part of the century he was one of the most trusted advisers of Emperor Alexander I and exercised a great influence in German and French af-fairs. The greater portion of his works have

in one of the Boston papers makes the pertinent suggestion that there be formed at each of the leading fashionable resorts a "grumbling club,"

No initiatory fees will be required for membership, but every one who is overheard grombling at anything either connected with the management of the botel at which they are summering, the cooking or serving of the meals, the enjoyments of the place, or anything of this nature, will by the treasurer for some deserving charity. This plan was tried at one of the resorts with such excellent effect that at the end of a single week quite a nice little sum had been raised to send to one of the

fresh-air funds in the nearest city. The fines were collected not only when one grumbled in the manner stated, but if distant acquaintance or any one at the summer resort was uttered the speaker was made at once to yield up the fee exacted by the board of directors.

Ex-Secretary Whitney and Gov. Morton are among the most constant members of the fashionable world in attendance upon the golf links at Bar Harbor. Gen, and Mrs. De W. Wilcox are at

present at Bar Harbor, visiting Mr. and Mrs. Arthur Addison. Gen. Horace Porter was entertained at dinner at Bar Harbor last week. Among

the guests were ex-Secretary Whitney, Mrs. Hobson, and Gov. and Mrs. Morton. Mrs. Mobsen is spending the season at

Mr. and Mrs. Thomas Hitchcock, jr. ecompanied by Miss Celestine Eustis, and Miss Lydia Eustis, the adughter of the now at Newport. They went there last week in order to be in attendance upon the mid summer coaching parade, which takes place

The Misses Ida, Ellen, and Elizabeth Riley, of this city, are spending the summer Geo. A. D. Hazen, accompanied by his

wife and daughter, is spending the present month at Atlantic City. Mr. and Mrs. Everett, of Mt. Pleasant are spending the month at St. George's

Miss Phoenix, who has been spending the namer at the Hot Springs of Virginia, gave a dinner party there a few evenings Washington. They were Hon. Frank Jones, First Assistant Postmaster-Gen eral; Judge Walter Cox, Mrs. Nellie Grant Sartoris, Miss Sartoris, Mrs. Legare, and

Mrs. Mollie M. Brown, of No. 1535 Marion street porthwest, left this afternoon for will be the guest of Mrs. Dunlop.

City, where he is staying at the Warwick. Mrs. Charles G. Thorne is at Atlantic

Dr. W. W. Hayes and Col. W. B. Shaw are at Atlantic City for a visit. Dr. J. Walter Hodges is spending so

time at Atlantic City. Judge and Mrs. E. F. Bingham are spend-ing the season at the Greenbrier, White Sulphur Springs.

The Mases Davidge and their brothers, Mr. 1. S. Davidge and Mr. J. Washington Davidge, are spending the summer at the Greenbrier White Sulphur Springs.

At the Bon Marche

Women's Opportunity to save Men



Money

se Fifty-ount Sale of them begins early in the You can buy better Suspenders these for \$1, but

in exclusive and original designs—the lightest strong Suspender in the world at any price—handsomely mounted patent buckles—clastic ends—

various colors and patterns-50c value

You had better see these Suspenders if business or pleasure akes you near this store to-day.

Bon Marche, 314 AND 316 SEVENTH STREET N. W.

and Emily, left on Monday for an extended

Dr. and Mrs. S. H. Griffith are spending the summer at the Greenbrier White Sul-phur Springs.

Mrs. C. C. Willard is at the Greenbrier White Sulphur Springs for the season. Mr. Robert Wallach has gone to James-

own to spend the remainder of the sum-Mr. James A. Clarkson and family are spending the summer at the White Sulphus Springs.

Mr. C. S. Thompson is at Atlantic City. Judge and Mrs. MacArthur are spending

the summer at Atlautic City. Judge Ma Arthur has been greatly benefited by the Mrs. John Ingersoll has gone to Cape

May to spend the remainder of the summer at the Stockton Hotel. Mr. and Mr. Millson Crenshaw, with heir infant child, are spending the sum-

mer at Cape May.

Gen. Harry Bingham is spending some time at Cape May. where Dr. Fry's little daughter preceded them, in charge of Mrs. Davidson. The

Dr. and Mrs. William Sprigg have gone to Boston by sea and will visit the resorts of the Massachusetts coast before return-

ing late in September. Mrs. Almy, widow of Rear Admiral Almy, and her daughter, Miss Sadie, are visiting Mrs. Lieut. Haines, Mrs. Almy's eldest

Mr. Archibald Lowery, Miss Lowery and Mr. Woodbury Lowery are visiting on the coast of Maine.

Miss Marie Wadsworth, of Vermont avegue, has returned after several weeks visiting her friend: Mrs. George Trautman Carter, of St. Davic's, Pa., and Mrs. Edward Showell, of Riverton, N. J.

Mrs. William Wallace, of Charleston 8. C., is visiting her mother, Mrs. T. J. Brady, at Classic Shore, near Colonial

Lieut, Augustos Almy is at home for a

two weeks' vacation in the mountains of Virginia.

remain until late in September. Miss 8 wormstedt, of Takoma, left yesterday for Colton's on the Potomac, to be

Mr. Frank Smith, of Seventeenth street,

left yesterday for Old Point Comfort, to

Mr. Frederick Supplee has gone for an outing on the Chesapeake Bay, where he will join a party of friends on a fishing ex-

Miss Leona Boarman, of Maryland ave nue northeast, will spend the balance of the heated term at Bryantown, Md.

Miss Relen Wooldridge has returned from

a trip through the South, extending to the

southern most portion of Texas. Mrs. George B. Lockheart and her laughter Ethel, accompanied by her niece, Miss Helen Davis, of the Cairo, left yes terday for a two weeks' outing at Cape

Mr. Herbert Warner has gone to Virginia Beach to be absent two weeks.

relatives at Staunton, Va. Mrs. Elliott B. Thurber is spending the

Mr. William Robinson, of S street, left

yesterday to spend several weeks among

Mr. Harry Standiford returned yesterday from a visit to relatives on the eastern shore of Maryland. Mr. Arthur Wooters, of R street, left

yesterday to spend several weeks at Queen Anne county, Md. Mr. Samuel Dent will leave to-day for a

Mr. Herbert Wilson has gone to Virginia each for a month's vacation. been visiting triepels in Georgetown, left

Miss Lottle Kelcher has b

EMRICH.

Emrich Beef Co.



Mrs. George W. Wood and family, of Anacostia, D. C., accompanied by Misses Rose Jones and Alice Selby, have gone to Colonial Beach for the remainder of the

Miss Roberta Stuart Lewis and Miss Flora and Manife Steinberg have gone to Ningara Falls, Thousand Islands, and Watkins Glen, thence to New York city and Manhattan Beach, where they will remain until the last of September.

Mrs. Gamble and family, of Alexandria,

Commander Sigsbeem, chief hydrographer of the Navy, will leave Washington to-day, accompanied by his family, for Paxson, Va., where he will spend his vacation.

He sent to her, the credulous lover, A worn horse-shoe and a four-leaf cloves. "To bring thee good luck," he said.

And the lover came that day. Though she thought it a foolish thing to

do, Yet she "wished" the clover in her shoe-And the wish came true that day, There happened a practical proof of this-

Licenses to marry have been issued as follows: Henry D. Moose and Sadie E. Walter.

Frederick Dyer and Fannie Linther, of Alexandria.

James Edward Karnes, of Buffalo, and Stella Margarete Carberry. Robert R. Allison, of Knoxville, Tenn.,

and Maggie Lee Clark, of Cincinnati. Wesley Cooper and Kate Johnson, both of Avenel, Md.

The Legend of White Violets. Twin violets grew together in a wood.

Dyeing their petals in a purple flood. And then some ruthless hand tore them

Some Advantage. "They tell me your wife's a new woman," said the lean man with the vellow vest,

"Of course, I suppose it is rather a tender "Oh, I ain't worryin'," said the fat man. "She's all right. She licked the hired girl

dianapolis Journal.

Another mad dog was shot in Hillsdale yesterday. It was a little terrier, and when attacked with the rables was near

in Anacostin has revived and it is thought it will be held some time this week or early

Local temperance advocates are somewhat aroused over the beer-drinking rendezvous on the railroad track. Every night about fifty persons assemble on the railroad track and there imbibe various drinks purchased at wholesale liquor stores. This has come to pass since the rejection of the liquor license application of Wm. Rose, and while it has been cited as a good excuse for a barroom the temperance people say they minors enjoy the privilege of their drinks,

Mr. Bruce Allen, who has been ill at his nome on Jefferson street, has recovered sufficiently to be out.

Miss Nellie Leonard, who has been ill at her home on Jefferson street, is reported much improved.

BROOKLAND ITEMS.

Mr. P. J. McNamara and son, J. Stuars McNamara, left last night for an outing at Atlantic City and adjacent resorts.

Mr. Fred B. Weeks, of East Brookland, has just published in the journal of Education a paper entitled "A Card Catalogue of Scientific Literature." Mr. Weeks leaves to-morrow on his Western trip, taken in the interests of the Geological

THAT DENTISE'S C

Hail Dental Parlors.

turned to her home, No. 483 Maryland

are at Upperville, Fauquier county, Va., where they will remain for several weeks.

Though she had never trusted signs before, Yet the horse-shoe was hung above the

He had said if you sneezed it meant a kiss, And she sneezed that very day.

Marriage Licenses.

Peter Dixon and Annie Coates, both of Montgomery county, Md. William J. Ridout and San

On each shone down the light of angel eves,

apart: Took one and left the other there alone.

As lovers grow who live not heart to heart -Vanity.

yesterday for burning the steak."-In-

ANACOSTIA NEWS. Another chapter in the assault case of yesterday in Hillsdale was enacted to-day, when Charles Scott, Lawyer Moss' asrepairing immediately to the office of Jusfor Moss and Mrs. Tallaferro, charging were put in the hands of the police, but their knowledge of the case caused the to use their own discretion, and the

The talk of a Republican mass-meeting

warrants were not served.

Mrs. Harry Dowling and her little daughtres. Mary and Agues, have gone to Lakeland, Md., for a short stay.

The fathers of the Congregation of Mary

have returned from their visit to the seminary of their order in Anne Arundel county, Md., and are now located in their home here. Rev. Dr. Bianchy will remain superior